



HHF News August 2007

This summer has been smoking... in more ways than one! Brian's been busy in the back yard with the 750 pound Beast, smoking everything from oast beef to chicken to pork, and even fish! Check out our first off-site class below. Plus, we have lots of exciting new products to take your taste adventure to the next level, featuring several fruit-based items. We love the sweet heat! Visit our virtual store at www.heatandflavor.com. Do you know someone who is as passionate about food as we are and would like a part-time job? **We have an open position at our Legacy Village store**, Saturdays and Sundays, 4 hour shifts each day. Inquire at the store for details.

August Events

Off-site Cooking Class: Smoking Pork Due to popular demand, this month we're premiering our first off-site class. Brian and Heather will guide 12 students through the ins and outs of smoking pork over wood and charcoal from mouth-watering pulled pork, to savory pork ribs, served with easy-to-make delicious side dishes, dessert and more! This hands-on gourmet barbeque extravaganza will leave your brain full of great information and your stomach full of fabulous food.

- **Date:** Sunday, August 19, 2007, 3:00-6:00 p.m.
- **Location:** 1656 Parker Drive, Mayfield Heights, OH 44124 (10 min. from the store, off the I-271 Mayfield Rd. exit).
- **Fee:** \$50 per person for the 3+ hour class (register by calling the Legacy Village store, 216.291.3450)

Knife Sharpening Thursday, August 9, 2007, 3:00-7:00 p.m. Heather's Heat & Flavor, Legacy Village, Lyndhurst 216.291.3450 Expert knife sharpener and instructor, Steve Bottorff, joins us **every second Thursday of the month** to provide knife-sharpening services. Bring your favorite straight-edge, serrated knives and scissors to our store to be sharpened while you wait! Fee varies by the size of the blade, starting at \$2 for a paring knife and \$5 for a chef knife.

Featured Products

Pigfoot Applesicous Barbeque Sauce Pigfoot has sold out of this delicious new sauce at every show he's been to this year. This apple-flavored BBQ sauce doesn't fall far from the award-winning Pigfoot tree!

Razz B Que BBQ Sauce See what all the buzz is about. Made from fresh raspberries, this award-winning sauce is great on chicken, pork, fish, beef or pizza. Naturally fat free, low sodium, no MSG. Yum! Won 1st place Food Distribution Magazine and 3rd place Scovie awards.

Mary's Cherry Rub A sweet rub with a distinct cherry glow, this is wonderful on pork, beef, chicken or fish. Mix it with sour cream to make a vegetable and cracker dip. Also mix with whipped cream cheese and spread on ginger cookies.

Ay! Chihuahua Rub Love the Ay! Chihuahua Smokey Pecan barbeque sauce? Now we have the rub to go with it.

Ring of Fire Steak Sauce The difference between well done and done well. With hints of garlic, onions, black pepper, and the sweetness of fig. Bold and zesty sensation, sure to get your beef, pork, poultry and fish creations critical acclaim.

Mad Anthony's Hot Sauce We brought this sauce in by popular request. A unique mix of pimientos, sweet red bell peppers, roasted habaneros, roasted garlic, ancho chile and more!

Dave's Gourmet Adjustable Heat Hot Sauce A unique sauce that lets you adjust the heat by turning the top.

Defcon 1 All-purpose Wing Sauce Love your wings, but can't get them hot enough? This 2006 pro-class Scovie Award winning sauce has extreme heat. Even Brian was impressed!

Visit our store online www.heatandflavor.com. If you have any trouble with the Web site, please let us know (e-mail service@heatandflavor.com or call one of our stores). Buy logo shirts and other fun stuff at www.cafepress.com/heatandflavor.

**Yours in flavorful adventures,
Heather Marks**

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